

Holiday Cheese Truffles

- 2 - 8oz. cream cheese, softened
- 1 - 8oz. shredded sharp cheddar cheese
- 1 tsp. garlic powder
- Dash ground red pepper
- 1/4 cup chopped roasted red peppers
- 1/4 cup chopped green onions
- 1 2/3 cups chopped pecans
- Crackers



Directions:

Beat cream cheese, shredded cheese, garlic powder and red pepper until well blended. Divide in half. Add roasted red peppers to one half and green onions to other half; mix each half until well blended. Cover. Refrigerate several hours or until chilled.

Shape each mixture into 24 one inch balls. Roll in pecans. Cover and refrigerate.

For variety coat cheese balls with sesame seeds, fresh chopped parsley, paprika or shredded cheese. Alternately arrange different flavored truffles in a circle to resemble a holiday wreath. Create a decorative bow out of green onion strips.

One serving - 2 truffles and 5 crackers

Nutrition: 230 calories; 19 g total fat; 7 g saturated fat; 30 mg cholesterol; 290 mg sodium; 11 carbohydrates; 2 g sugar; 5 g protein.

For more ideas, visit Healthy Living @ www.kraftfoods.com/kf/HealthyLiving/

WOW Tip: Reduce fat content by using low fat cream cheese and low fat sharp cheddar